

## Pickling Season Keeps Home-Keepers Busy

New Delineator



**Order of Serving.**

The fruit served must be fresh, seasonable and made attractive with ice cream. A fancy chocolate egg is practicable, a garnish of its own leaves. A fancy chocolate egg, a cream or shirred eggs would be suitable for a second course. The variety of fish served would depend largely upon the season of the year. If preferred the entire and meat may be served as one course. Formerly ices and ice cream were never served at breakfast, but in so far as simple forms of concoction go this has now been removed. Vanilla ice cream molded to simulate waffles and served with hot maple or chocolate sauce would be novel and particularly appropriate for a breakfast dessert. The coffee service should be placed upon the table and the hostess should pour. The other dishes should, as at a luncheon, be served from the buffet pantry.

*New Holmeston*